

THE FOURTH LARKIN COOKING SCHOOL



Under The Personal Direction Of

Sue Stanton

At The Larkin Auditorium

March 22, 23, 24, 1933

And Across The Street

In The **LARKIN**
DEPARTMENT STORE—

KITCHEN FAIR

BIRD & PET SHOW

GEISLER'S CANARY CLINIC

THE GENERAL ELECTRIC KITCHEN

—THE SUPER MARKET—

THE FOURTH LARKIN COOKING SCHOOL

Third Day - Friday, March 24, 1933

STRAWBERRY ICE BOX CAKE

- $\frac{1}{2}$ tablespoon gelatine
- 2 tablespoons cold water
- 1 pt. strawberries
- 1 tablespoon lemon juice
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup sugar
- 1 cup heavy cream
- 2 egg whites
- Lady fingers

Method: Soak gelatine in cold water, set cup in hot water until melted.

Force strawberries through sieve, add sugar, salt, lemon juice and melted gelatine. Stir and set in refrigerator until thickened.

Fold in whipped cream and the beaten egg whites. Pour into mold lined with lady fingers. Return to refrigerator and leave for five hours.

CINNABAR APPLE PIE

- 6 apples
- $\frac{3}{4}$ cup sugar
- 1 cup water
- 1 tablespoon red cinnamon candies
- $\frac{1}{2}$ cup pecan meats
- 1 tablespoon lemon

Method: Make a syrup by cooking water, sugar, lemon juice, and red cinnamon candies. Pare and core apples, cook them until tender in the syrup. Remove apples from syrup, cool. Cook syrup until thick. Slice apples into baked pastry shell, cover with syrup. Top with whipped cream and sprinkle with chopped nuts.

APRICOT MOUSSE

- 2 cups whipping cream
- $\frac{3}{4}$ cup confectioners sugar
- $\frac{1}{2}$ teaspoon lemon extract
- Few grains salt
- 2 cups apricot pulp
- 2 egg whites

Method: Add sugar to apricot pulp and let

stand 30 minutes. Whip cream, add apricots, flavoring and salt. Beat egg whites and fold into mixture. Turn into tray of refrigerator and freeze.

CREME DE MENTHE PEAR SALAD

- 1. can pears
- 1 cup sugar
- Lettuce
- Mayonnaise
- 1 cup water
- Green coloring
- Peppermint flavoring
- Cream Cheese

Method: Drain juice from pears, bring sugar and water to a boil, cook halves of pears very slowly in syrup which has been very delicately flavored with peppermint and colored slightly with green coloring. Remove and chill in refrigerator. Serve in lettuce cups with cream cheese ball in centre of pear. Garnish with mayonnaise.

CARROTS O'BRIEN

- 4 large carrots
- 1 green pepper
- 3 tablespoons butter
- 1 pimento
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 1 teaspoon lemon juice
- 1 teaspoon minced parsley

Method: Cook carrots in boiling salted water. Drain and cut in dice. Remove seed from green pepper and cut in long, thin strips. Melt butter in frying pan, add carrots and pepper, cook until pepper is tender, add pimento, seasoning, lemon juice, and parsley.

THIRD SESSION (Continued)

VANILLA ICE CREAM

- $\frac{2}{3}$ cup condensed milk
- $\frac{1}{2}$ cup water
- $1\frac{1}{2}$ teaspoon vanilla
- 1 cup cream, whipped
- 1 egg

Method: Blend condensed milk and water, add vanilla and fold in whipped cream and beaten egg.

Put into refrigerator tray and freeze.

BAKED STUFFED FISH

Sprinkle with salt and fill with stuffing. Sew or skewer the edges together. Cut gashes on each side across fish and put strips of salt pork into them. Grease dripping pan and place in it, dredge with flour, salt and pepper. Cook 15 minutes to the pound in oven at 375° F.

SPAGHETTI WITH LIVER ITALIAN

- 2 tablespoons butter
- $\frac{1}{4}$ cup chopped onion
- 1 cup liver (cubed)
- 1 teaspoon salt
- Dash of pepper
- $\frac{1}{2}$ cup tomato pulp
- $\frac{1}{2}$ cup uncooked spaghetti
- 3 cups water
- 1 teaspoon parsley (minced)
- 2 tablespoons grated cheese

Method: Brown onion in butter, add cubed liver and seasoning. Add tomato and continue cooking for 20 minutes. Cook spaghetti in salted water. When done drain and place on platter. Pour liver mixture over it. Sprinkle with minced parsley and grated cheese.

FEATHERWEIGHT WHITE CAKE

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 2 cups cake flour
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- $\frac{2}{3}$ cup milk
- 1 teaspoon vanilla
- 3 egg whites

Method: Cream butter and sugar until very light. Stir in milk alternately with sifted dry ingredients. Fold in egg whites which have been beaten until stiff but not dry, add vanilla. Bake in moderate oven (350°F.) for about 20 minutes.

GINGER FROSTING

- $\frac{1}{4}$ cup condensed milk
- $\frac{1}{2}$ teaspoon lemon juice
- 1 cup confectionery sugar
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ cup candied ginger, cut fine

Method: Stir the lemon juice into the condensed milk. When the mixture has thickened add the sugar gradually and part of the candied ginger. After the cake is iced, dot with the remaining ginger.

MACARONI MOUSSE

- $1\frac{1}{2}$ cups scalded milk
- $\frac{1}{4}$ cup melted butter
- 3 eggs, well beaten
- 1 pimento, chopped fine
- 1 cup cooked macaroni or spaghetti
- 1 sweet green pepper, chopped fine
- 1 tablespoon chopped onion
- $\frac{1}{2}$ tablespoon salt
- 1 cup bread crumbs
- $\frac{1}{2}$ cup cheese, cut fine

Method: Combine ingredients in order given reserving $\frac{1}{2}$ cup bread crumbs. Sprinkle buttered crumbs on top. Set in pan of water and bake 40 minutes in moderate oven (350°F).

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